

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

|   |  |                           |   |
|---|--|---------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION<br>Matadero de Nandaine<br>Nandaine, Nicaragua | 2. AUDIT DATE<br>06/05/02                      | 3. ESTABLISHMENT NO.<br>4 | 4. NAME OF COUNTRY<br>Nicaragua   |
|   | 5. NAME OF AUDITOR(S)<br>Dr. Judd Giezentanner |                           | 6. TYPE OF AUDIT<br><input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

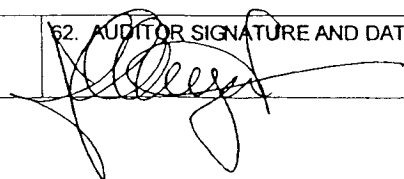
| Part A - Sanitation Standard Operating Procedures (SSOP)<br>Basic Requirements   | Audit Results | Part D - Continued Economic Sampling                    | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP  |               | 33. Scheduled Sample                                    |               |
| 8. Records documenting implementation.   |               | 34. Species Testing                                     |               |
| 9. Signed and dated SSOP, by on-site or overall authority.   |               | 35. Residue   |               |
| <b>Sanitation Standard Operating Procedures (SSOP)<br/>Ongoing Requirements</b>  |               | <b>Part E - Other Requirements</b>                      |               |
| 10. Implementation of SSOPs, including monitoring of implementation.   |               | 36. Export  |               |
| 11. Maintenance and evaluation of the effectiveness of SSOPs.  |               | 37. Import  |               |
| 12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.                                  |               | 38. Establishment Grounds and Pest Control              |               |
| 13. Daily records document item 10, 11 and 12 above.   |               | 39. Establishment Construction/Maintenance              |               |
| <b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>  |               | 40. Light   |               |
| 14. Developed and implemented a written HACCP plan.  |               | 41. Ventilation   |               |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.          |               | 42. Plumbing and Sewage                                 |               |
| 16. Records documenting implementation and monitoring of the HACCP plan.   |               | 43. Water Supply  |               |
| 17. The HACCP plan is signed and dated by the responsible establishment individual.  |               | 44. Dressing Rooms/Lavatories                           |               |
| <b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>   |               | 45. Equipment and Utensils                              |               |
| 18. Monitoring of HACCP plan.  |               | 46. Sanitary Operations                                 |               |
| 19. Verification and validation of HACCP plan.   |               | 47. Employee Hygiene                                    |               |
| 20. Corrective action written in HACCP plan.   |               | 48. Condemned Product Control                           |               |
| 21. Reassessed adequacy of the HACCP plan.   |               | <b>Part F - Inspection Requirements</b>                 |               |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. |               | 49. Government Staffing                                 |               |
| <b>Part C - Economic / Wholesomeness</b>   |               | 50. Daily Inspection Coverage                           |               |
| 23. Labeling - Product Standards   |               | 51. Enforcement   |               |
| 24. Labeling - Net Weights   |               | 52. Humane Handling                                     |               |
| 25. General Labeling   |               | 53. Animal Identification                               |               |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  |               | 54. Ante Mortem Inspection                              |               |
| <b>Part D - Sampling<br/>Generic <i>E. coli</i> Testing</b>  |               | 55. Post Mortem Inspection                              |               |
| 27. Written Procedures   | X             | <b>Part G - Other Regulatory Oversight Requirements</b> |               |
| 28. Sample Collection/Analysis   | X             | 56. European Community Directives                       | O             |
| 29. Records  |               | 57. Monthly Review                                      |               |
| <b>Salmonella Performance Standards - Basic Requirements</b>   |               | 58.   |               |
| 30. Corrective Actions   |               | 59.   |               |
| 31. Reassessment   |               |   |               |
| 32. Written Assurance  |               |   |               |

## 60. Observation of the Establishment

Establishment 4 *E. coli* written procedures did not specify the plant location nor person responsible for sampling. The person observed doing the sampling did not use proper technique. The Nicaraguan Inspection Service had the laboratory conduct a training session in proper sampling techniques and proper written program.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE



6/21/02

United States Department of Agriculture  
Food Safety and Inspection Service

# Foreign Establishment Audit Checklist

|  |                         |   |                                 |
|--|-------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION<br>Nuevo Carnic<br>Managua<br>Nicaragua | 2. AUDIT DATE<br>6/4/02 | 3. ESTABLISHMENT NO.<br>- 5   | 4. NAME OF COUNTRY<br>Nicaragua |
| 5. NAME OF AUDITOR(S)<br>Dr. Judd Giezantanner                             |                         | 6. TYPE OF AUDIT<br><input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |                                 |

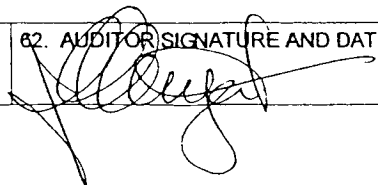
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| Part A - Sanitation Standard Operating Procedures (SSOP)<br>Basic Requirements   | Audit Results | Part D - Continued Economic Sampling                    | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP  |               | 33. Scheduled Sample                                    |               |
| 8. Records documenting implementation  |               | 34. Species Testing                                     |               |
| 9. Signed and dated SSOP, by on-site or overall authority.   |               | 35. Residue   |               |
| <b>Sanitation Standard Operating Procedures (SSOP)<br/>Ongoing Requirements</b>  |               | <b>Part E - Other Requirements</b>                      |               |
| 10. Implementation of SSOP's, including monitoring of implementation.  |               | 36. Export  |               |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.   |               | 37. Import  |               |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.                                 |               | 38. Establishment Grounds and Pest Control              |               |
| 13. Daily records document item 10, 11 and 12 above.   |               | 39. Establishment Construction/Maintenance              |               |
| <b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>  |               | 40. Light   |               |
| 14. Developed and implemented a written HACCP plan.  |               | 41. Ventilation   |               |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.          |               | 42. Plumbing and Sewage                                 |               |
| 16. Records documenting implementation and monitoring of the HACCP plan.   |               | 43. Water Supply  |               |
| 17. The HACCP plan is signed and dated by the responsible establishment individual.  |               | 44. Dressing Rooms/Lavatories                           |               |
| <b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>   |               | 45. Equipment and Utensils                              |               |
| 18. Monitoring of HACCP plan.  |               | 46. Sanitary Operations                                 |               |
| 19. Verification and validation of HACCP plan.   |               | 47. Employee Hygiene                                    |               |
| 20. Corrective action written in HACCP plan.   |               | 48. Condemned Product Control                           |               |
| 21. Reassessed adequacy of the HACCP plan.   |               | <b>Part F - Inspection Requirements</b>                 |               |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. |               | 49. Government Staffing                                 |               |
| <b>Part C - Economic / Wholesomeness</b>   |               | 50. Daily Inspection Coverage                           |               |
| 23. Labeling - Product Standards   |               | 51. Enforcement   |               |
| 24. Labeling - Net Weights   |               | 52. Humane Handling                                     |               |
| 25. General Labeling   |               | 53. Animal Identification                               |               |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  |               | 54. Ante Mortem Inspection                              |               |
| <b>Part D - Sampling<br/>Generic E. coli Testing</b>   |               | 55. Post Mortem Inspection                              |               |
| 27. Written Procedures   |               | <b>Part G - Other Regulatory Oversight Requirements</b> |               |
| 28. Sample Collection/Analysis   |               | 56. European Community Directives                       | X             |
| 29. Records  |               | 57. Monthly Review                                      |               |
| <b>Salmonella Performance Standards - Basic Requirements</b>   |               | 58.   |               |
| 30. Corrective Actions   |               | 59.   |               |
| 31. Reassessment   |               |   |               |
| 32. Written Assurance  |               |   |               |

60. Observation of the Establishment

61. NAME OF AUDITOR  
Judd Giezentanner

62. AUDITOR SIGNATURE AND DATE



6/2/02

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

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|  | 5. NAME OF AUDITOR(S)<br>Dr. Judd Giezentanner |                           | 6. TYPE OF AUDIT<br><input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

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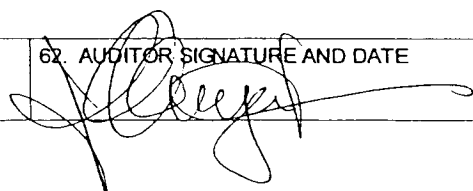
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| <b>Part D - Sampling Generic E. coli Testing</b>   |               | 55. Post Mortem Inspection                              |               |
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| 31. Reassessment   |               |   |               |
| 32. Written Assurance  |               |   |               |

## 60. Observation of the Establishment

Establishment 8 did not specify the proper plant collection site for E. coli sampling. Laboratory personnel conducted a training exercise about proper written programs.

61. NAME OF AUDITOR  
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62. AUDITOR SIGNATURE AND DATE



6/21/02